

GAZOWANA BLONDYNKA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **5.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (79.4%) | 80 % | 5 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (7.9%) | 82 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (4.8%) | 79 % | 50 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Rubin | 25 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 300 ml | Fermentum Mobile |